

b) at least one anti-crystallising agent comprising a fraction of at least one compound selected from the group consisting of pyrodextrins with a molecular weight in the range of 4000 to 5000 daltons, whereby the boiled sugar composition (presents a) microcrystallised surface layer.

3~ 40. (New) The boiled sugar composition according to claim 39, having a glass transition temperature above ambient temperature.

33.1C) 41. (New) The boiled sugar composition according to claim 39, having a glass transition temperature of [greater than 30°C (for a water content of 3.0 %)]
 new 35.5°C for 3.1% water content

E1 42. (New) The boiled sugar composition according to claim 39, wherein the anti-crystallizing agent is hydrogenated or oxidized.

35.5C) 43. (New) The boiled sugar composition according to claim 39, wherein the ratio by weight of anti-crystallizing agent to the (not very) soluble compound is in the range of 10/90 to 90/10.

36 44. (New) The boiled sugar composition according to claim 39, wherein the ratio by weight of anti-crystallizing agent to the (not very) soluble compound is in the range of 20/80 to 80/20.

37 45. (New) The boiled sugar composition according to claim 39, comprising by weight on a dry basis 25% to 35% of mannitol and by weight on a dry basis 65% to 75% of a fraction of hydrogenated dextrins.